

Tasting Notes

2018 Alibi

Current Vintage:	2018
First Vintage:	2003
Vineyards:	Sharp Rock, Sundial, Citrus Hill
Harvest dates:	September 7th to 18th 2018
Residual Sugar:	1.0g/L
Bottling Date:	6th May 2019
Final Blend:	59% Sauvignon Blanc, 41% Semillon
Alcohol:	13%
Maturation Vessels:	Seasoned 500L oak puncheons and stainless steel tanks

Tasting Notes:

Classic Sauvignon Blanc and Semillon aromas of gooseberry, pineapple and citrus show through, along with notes of toast and spice derived from maturation in French oak puncheons. The palate is fresh and crisp, and driven by the same array of fruits, while oak and creamy yeast notes contribute further complexity and richness. The wine is medium bodied with impressive flavour intensity and concentration. While certainly approachable in its youth, Alibi will continue to evolve over the next 2-3 years. Pair with seafood, salads, or goats' cheese.

Vintage Notes:

A hot spring and warm and dry 2018 summer had the vineyards well advanced and in great condition leading in to the fall. Following this, a very cool August and September slowed ripening to a crawl. Thankfully dry conditions and a lack of frost events allowed the grapes to achieve ripe and pure fruit flavours, while still retaining fresh acidity and great fruit aromas. White wine grapes were harvested slightly later than average but still achieved great flavour ripeness and balance.

